



## Private Event Menus

### BAR BITES

- Grilled Cheese Bites - \$125 (order of 50 pieces)
- Ham and Cheese Bites - \$175 (order of 50 pieces)
- Mozzarella Sticks with Marinara - \$60 (order of 50 pieces)
- Fry Mix - French Fries & Sweet Potato Fries - \$50 per pan
- Seasoned Chicken Tenders with Honey Mustard - \$90 (order of 50 pieces)
- Jumbo Chicken Wings - Tossed in your choice of Buffalo, Honey Barbecue or Sweet Chili Sauce - \$75 (order of 50 pieces)

### SLIDERS

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| Mini Cheese Burgers on<br>A Potato Slider Roll<br>- \$60 (order of two dozen) | Grilled Chicken & Bacon<br>on a Potato Slider Roll<br>- \$75 (order of two dozen) |
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### APPETIZERS

- Assorted Mini Quiche - \$200 (100 pieces)
- Mini Crab Cakes with Spicy Aioli - \$250 (100 pieces)
- Mini Beef Wellington - \$300 (100 pieces)
- Southwest Chicken Taquitos - \$125 (50 pieces)
- Fried Calamari with Spicy Marinara - \$150 per pan
- Marinated Teriyaki Chicken Skewers - \$100 (50 pieces)
- Choice of Beef or Chicken Mini-Empanadas - \$100 (100 pcs)
- Vegetable Spring Rolls with Sweet Chili Sauce - \$100 (50 pieces)
- Cocktail Meatballs in a Smoky Marinara Sauce - \$150 (50 pieces)
- Mini Cocktail Franks in Puff Pastry - \$100 (order of 100 pieces)
- Buffalo Cauliflower with Ranch Dressing - \$150 per chafing pan

### DISPLAY PLATTERS

- Organic Hummus, Pita Bread, and Fresh Sliced Vegetables - \$60
- Vegetable Crudite Display with Ranch Dip - \$75

All Items Served Buffet Style, Sales Tax and 20% Gratuity Will Be Added

**Lunch or Dinner Buffet**  
(minimum 25 guests required)

Please select three (3) entrees from the following selections:

Chicken Marsala  
Filet of Salmon  
Chicken Teriyaki  
Penne Primavera  
Eggplant Parmesan  
Shrimp Alfredo  
Chicken Alfredo  
Traditional Baked Ziti  
Roast Loin of Pork with Applesauce  
Sweet Italian Sausage & Peppers  
Fresh Roast Tom Turkey with Cranberry Sauce  
Marinated Sliced Steak with Roasted Onions  
Andouille Sausage, Shrimp & Chicken Jambalaya

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**All Buffets Also Include:**

Roasted Yukon Gold Potatoes  
Seasonal Vegetable Medley  
Mixed Greens Garden Salad with Choice of Dressings  
Basket of Dinner Bread Rolls and Butter

**\$33 per person plus sales tax and 20% gratuity**

*Dessert Buffet Available for Additional Charge*

Assortment Displayed Including New York Cheesecake,  
Mississippi Mud Cake and Carrot Cake  
Coffee and Assorted Teas Available

**\$6 per person plus sales tax and 20% gratuity**

## **HOSTED BAR PACKAGES**

**(Private events only - no shots, mixed drinks only)**

### **Beer, Wine, and Soda Bar**

Assorted Bottled Beers, Red and White Wines,

Soda, Juice, and Water

\$12 per person - 1 hour

\$23 per person - 2 hours

\$30 per person - 3 hours

### **House Liquors, Beer, Wine, and Soda Bar**

House Brand Liquors, Assorted Beers, Red and White Wines, Soda, Juice,

Water, and Mixers

\$16 per person - 1 hour

\$27 per person - 2 hours

\$35 per person - 3 hours

### **Name Brand Liquors, Beer, Wine, and Soda Bar**

Name Brand Liquors (e.g. Tito's, Bacardi, Tanqueray, Jose Cuervo, Jameson, Jack Daniels, Dewars), Craft Bottled and Can Beers, Wines, Non-Alcoholic

Beverages

\$22 per person - 1 hour

\$39 per person - 2 hours

\$48 per person - 3 hours

### **Premium Brand Liquors, Beer, Wine, and Soda Bar**

Premium Brand Liquors (e.g. Ketel One, Bombay Sapphire, 1800 Reposado, Bulleit, Crown Royal, Glenmorangie), Craft Bottled and Can Beers, Wines,

Non-Alcoholic Beverages

\$27 per person - 1 hour

\$44 per person - 2 hours

\$52 per person - 3 hours

**Please note, sales tax and 20% gratuity will be added  
to any bar package**

